

**J. Sargeant Reynolds Community College
Course Content Summary**

Course Prefix and Number: CUL 95 **Credits:**3

Course Title: Topics in Culinary: Food Preparation Assisting

Course Description:

Reviews cooking terminology and continues instruction in the causes and prevention of food borne illnesses and kitchen sanitization methods. Students will learn proper preparation procedures for meats, casseroles, desserts, and batter and dough products. Lecture 2 hours per week. Laboratory 3 hours per week. Total 5 hours per week. 3 credits

General Course Purpose:

To develop the student understanding of the everyday functions and responsibilities of a Food Preparation Assistant.

Course Prerequisites/Corequisites:

Prerequisite: A placement is required from the JSRCC Coordinator of PAVE.

Course Objectives:

Upon completing the course, the student will be able to:

- Display garnishing skills;
- Identify and use herbs;
- Utilize appropriate interpersonal skills;
- Demonstrate ability to be punctual and dependable;
- Follow written and verbal food service instructions/procedures;
- Adhere to hygiene, sanitation, and safety standards;
- Demonstrate the use of all food service equipment and knife skills;
- Prepare cold appetizers, hot appetizers, vegetables, and pasta products;
- Adjust recipes to produce a desired quantity; and
- Discuss and develop job-seeking skills.

Major Topics to be Included:

- Cooking terminology
- Cooking techniques
- Preparation of meats, casseroles, desserts, batter and dough products

Effective Date/Updated: August 1, 2024